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			Food E	stabl	ishr	nen	t Ins	spe	ction	Report	Pag	e	of Z
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IM e la se	emplianes Oli	Circle design	nated compliance (IN, C	ON TUC	N/A) for	each nu	mbered i	item.	Mark "X"	in appropriate box for COS and/o			- 33
	nce Status	11 - MOE IN COMPAN	ince NO = Not obser		OS R				red on-site	during inspection R = Repeat	violation		merit point
	u ch	Sup	ervision		99 11	1.10	0011	- Ipriidir		otentially Hazardous Food	(TCS Fo		of K Ir
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Department of Public Health and Social Services Division of Environmental Health Food Establishment Inspection Report Page 2 of 2 LOCATION (Address) Calvo (enter ESTABLISHMENT NAME China City 6112 N. Marine Me. Lot 2 Tract LOO BLE! Cafe INSPECTION DATE PERMIT HOLDER SANITARY PERMIT NO. Chab's Corporation 11/17/17 17000 3667 CORRECT ITEM NO. **OBSERVATIONS AND CORRECTIVE ACTIONS** BY DATE Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code. FOILUW - UP Inspection was Previous inspection dated 11/16/17 Establishment renained clusted because they did not correct all violations / lockrouch activity Still observed. following was observed: items # 8, 35, 45, 46, 49, and 52 Photos Were taken PIC on this inspection "D" placed No. 00928 Removed Notice of closure pland "A" placa-d NO 02995 Payment Routing Slip Sanitary Pernit \$100 re-instatement fee shall be payable to partment of Public Health and Sp Cicl Services. done.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)

DEH Inspector (Print and Sign)

Detail

Det

Rev: 08.27.15

White: DPHSS/DEH Yellow: Food Establishment

11/17/201